

[Kveik] Session Rye IPA (Tormodgarden) #2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (62.5%) | 82 % | 4 |
| Grain | Žytni - Viking Malt | 0.7 kg (29.2%) | 80 % | 9 |
| Grain | Weyermann - Spelt Malt | 0.2 kg (8.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Vic Secret | 5 g | 60 min | 18.4 % |
| Boil | Mosaic | 5 g | 15 min | 11.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 11.5 % |
| Aroma (end of boil) | Vic Secret | 20 g | 5 min | 18.4 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 11.5 % |
| Dry Hop | Vic Secret | 20 g | 4 day(s) | 18.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Tormodgarden | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |